

## B. Claims

Please cancel claim 13, without prejudice or disclaimer of the subject matter presented therein. Please amend claims 1, 5, 14 and 15 as follows. The following is a complete listing of the claims, and replaces all earlier versions and listings.

1. (Currently Amended) A method of making a shelf stable edible snack, comprising the steps of:

(A) providing an edible core having an outside surface; and

(B) applying at least one outer dough layer that substantially covers said outside surface of said edible core; wherein said outer dough layer is applied by a method comprising the steps of:

(a) coating said outside surface of said edible core with a base liquid, thereby forming a liquid coated core, wherein said base liquid comprises about 10 wt.% to about 30 wt.% glycerin and about 5 wt.% to about 25 wt.% corn syrup;

(b) applying a dry component having flour to said liquid coated core, thereby forming an edible layered component; and

(c) optionally, (i) drying said liquid coated core after step (a), (ii) drying said edible layered component after step (b), or (iii) drying said edible layered component after steps (a) and (b); and

(d) cooking to form said shelf stable edible snack, wherein said outer dough layer is selected from the group consisting of a cracker, bread, cookie, muffin, granola, cereal, soft pretzel, and mixtures thereof, and has a water activity of about 0.2 to about 0.8 at 25 °C.

2. (Original) The method of claim 1, wherein said outer dough layer has a water activity of about 0.4 to about 0.75 at 25 °C.

3. (Original) The method of claim 1, further comprising step (e) coating said edible layered component with a second liquid and step (f) applying a second dry component to said liquid coated component of step (e).

4. (Original) The method of claim 3, further comprising step (g) drying said liquid coated core after step (e) and/or drying said edible layered component after step (f).
5. (Currently Amended) The method of claim 1, wherein said base liquid is further comprised of ~~glycerin~~, salt, a liquid carrier, and pre-gelatinized starch.
6. (Original) The method of claim 1, wherein said dry component is fat based, dough based, dairy based, protein based, grain based, or mixtures thereof.
7. (Original) The method of claim 1, wherein said dry component is comprised of flour, emulsifiers, and enzymes.
8. (Original) The method of claim 1, wherein at least a portion of said dry component is treated to a roasting step.
9. (Original) The method of claim 1, wherein said cooking step (d) is performed by baking at a temperature of from about 135 °C to about 235 °C for a period of less than about 15 minutes.
10. (Original) The method of claim 9, further comprising the step of freezing said shelf stable edible snack prior to said baking step.
11. (Original) The method of claim 1, wherein said edible core is selected from the group consisting of nuts, nut derivatives, meats, meat derivatives, fruits, fruit derivatives, cookie bits, crackers, cheese, cheese derivatives, legumes, yogurts, yogurt derivatives, tomato sauces, vegetables, vegetable derivatives, confectioneries, and mixtures thereof.
12. (Original) The method of claim 1, wherein said edible core has a water activity that is less than about 0.8 at a temperature of 25 °C.
13. (Canceled)

14. (Currently Amended) The method of claim 3 ~~claim 1~~, wherein said ~~[[base]]~~ second liquid comprises flour, yeast, and water.

15. (Currently Amended) A shelf stable edible snack obtainable by a method according to claim 1 comprising:

an edible core selected from the group consisting of: nuts, nut derivatives, meats, meat derivatives, fruits, fruit derivatives, cookie bits, crackers, cheese, cheese derivatives, legumes, yogurts, yogurt derivatives, tomato sauces, vegetables, vegetable derivatives, confectioneries, and mixtures thereof; and

an outer dough layer that is flour based, said outer dough layer having a minimum of 50 wt.% flour and less than 50 wt.% sucrose based on the total weight of the outer dough layer,

wherein said outer dough layer is formed of an edible layered component and is selected from the group consisting of a cracker, bread, cookie, muffin, granola, cereal, soft pretzel, and mixtures thereof, and said outer dough layer substantially surrounds said edible core and said outer dough layer after cooking has a water activity from about 0.2 to about 0.8 at a temperature of 25 °C, and wherein said shelf stable edible snack is microbiologically stable for at least 2 months.

16. (Original) The shelf stable edible snack of claim 15, wherein said outer dough layer after cooking has a water activity from about 0.4 to about 0.75 at a temperature of 25 °C.

17. (Original) The shelf stable edible snack of claim 15, wherein said outer dough layer is comprised of flour, starch, humectant, dough conditioner, enzyme, emulsifier, yeast, chemical leavening agent, fat, preservative, and sugar.